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A WORLD BEATER
PERFECTION COOKER

MANUFACTURED BY

PERFECTION COOKER CORPORATION

OMAHA, NEBRASKA, U. S. A.

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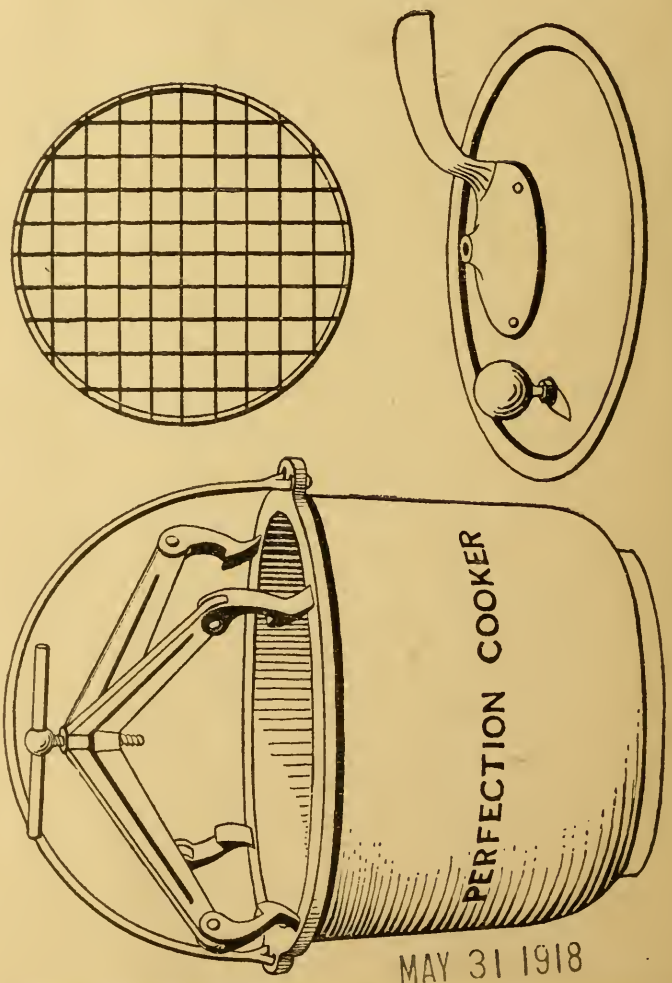
THE INSIDE OF

Perfection Cooker

Invented, Patented and Perfected by Wm. Gray of Lincoln, Nebraska



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GENERAL AND SPECIAL DIRECTIONS FOR CLOSING, OPENING AND USING PERFECTION COOKER

This cooker is a new method of scientific cooking, therefore, the users will find it to their advantage to read this book of instructions, which is calculated to give a perfect understanding for the proper use of Perfection Cooker.

The first eight pages fully describe the Cooker and give general information how to operate it. The next seven pages give the time and tell in detail how to cook each article of food. The following two pages give the time only in condensed form required to cook each article. Understanding this, you can at once refer direct to any information desired about Perfection Cooker. With this book and a little practice any one can properly use the Cooker.

There are many ways in which the cooker may be used. It requires only a little patience, and is of much advantage to learn them all.

First, it can be used as a common kettle.

Second, with inside rest and cover without ball and claw, it is a common steamer or double boiler, cooking at 212° of heat or less.

With cover, ball and claw screwed down tight, it is a high pressure steam and water cooker, cooking at 20 pounds pressure, 276° of heat up in dry steam or down in the water, perfectly rendering three different services with one vessel at half price and saves its cost in 90 days, as every owner will tell you.

The first two methods are well known and need no explanation. As a high pressure cooker, this cooker will cook anything in about one-third of the time with one-fourth to one-sixteenth of the fuel required by other cookers. It saves all heat, steam or distilled water and flavor of foods, wasted by others to perfume the house. It can be made to cook as fast or as slow as desired for hours without attention.

THE FOLLOWING DIRECTIONS.

For the use of Perfection Cooker will be found sufficient to reasonably inform the operator how to cook many things. When any one can make such reasonable changes or variations in the use of this cooker as will please them for all things it is calculated to cook.

There is practically no cooking until the kettle is hot—therefore, count time only, from the time steam is up and the ball commences to escape steam freely and make a noise or move about a little on the tube, which is notice to then turn down the fire if gas or oil or reduce the heat as required by moving the cooker back on the stove if coal or wood until the ball barely moves or escapes the least possible amount of steam. Count time from then and you will find the time as given in the book for the different foods will be all that is required to cook them perfectly done and tender, tho the operator can cook them more or less to suit their wish or as may be required.

HOW TO CLOSE THE KETTLE.

Before closing the kettle, first look through the tube and in the ball and see that neither is stopped up in any way, then place the cover on the kettle, the handle of cover over the ring on side of kettle with the handle and tube pointing cross ways to the bail. Place the notch in the outer edge of the left side of the cover even with the mark under the bail on the top of the left side of the kettle. By such, the rubber will always fit perfectly and will last for years and the kettle remain steam tight. Then place the spider frame or claw in position, the hub over the center of cap with the screw resting on top of the cap. See that the hooks are in position under the rim of kettle. Screw down the cover with the cross bar until the hooks commence to tighten, then see the hooks are properly in place under the rim of the kettle. Place the wire ring around the kettle,

draw tight on the outside notch of hook opposite the catch. Close and hook the hook end of wire ring and eye together, then screw down the center cross bar of claw, for a strong person, reasonably tight and for a medium person, perfectly tight. Then the cover is steam tight upon the kettle. If parties will see the hooks are in place under the rim of kettle, the wire ring may be omitted and is used but little. Then place the ball on the tube. The kettle may be hot or cold when closed. That matters not, tho it is better to set the kettle off the fire when closing.

After the kettle is closed steam tight and hot, the noise of escaping steam is notice to turn down the fire or reduce the heat and save the waste of fuel.

With a new kettle or new rubber, it is best to grease the top of the kettle for two or three times using, putting a little grease on the rubber also, to prevent the rubber sticking to the top of the kettle. If it should then stick, place the point of a dull case knife between the rubber and the kettle near the bail, slip the knife around the kettle under the rubber, both sides. This will loosen the rubber from the kettle. Such will not be needed more than two or three times when the rubber will get hard and smooth, not sticking at all, and last for years. It is often best to wet the knife.

Should the rubber become rough on the edge, cut the rough part off with a knife as you would cut a pie crust, leaving, the outer edge smooth.

TO MAKE A LEAKY HARD OLD RUBBER TIGHT AGAIN.

Should the cover leak steam at any time from under the rim, usually to screw down the cross bar a little the leak will cease if not take out and grease the screw close the kettle to cook as usual, leave the ball off the tube, let the kettle get steaming hot for 2 or 3 minutes then the rubber is soft and there is no pressure under

the cover. Give the screw one-fourth to one-half turn more, put on the ball and cook as usual. You will find the leaks have disappeared, which is due to the fact, a hot soft rubber without steam pressure in the cooker is easy made to fit the kettle. If after one or two trials, this does not stop the leak, a new rubber is necessary. It can be purchased of the Company or agents by mail.

Any par-boiling or skimming of food desired, should always be done in the usual manner before the kettle is closed steam tight.

HOW TO COOK.

When the cooker is closed and hot and steam passing freely out of the ball, then it is cooking as fast as possible and the noise of escaping steam is intended to call the attention of the operator to turn down the fire, if oil or gas—if coal or wood, remove the kettle to a cooler part of stove and save the loss of heat and fuel.. The attendant should adjust the heat as described until the ball makes the least possible noise or barely moves a little on the tube. The cooker is then cooking as fast as possible, 276° of heat and losing nothing. Count time from then and you will find the time given ample to cook all things, but may be varied more or less to suit any special conditions or desires of attendant.

If you desire, you can turn out the fire before the food is done and save from 5 to 10 or 20 minutes of gas, heat or fuel, according to kind and amount of food in the kettle to retain heat and thus utilize all heat in the kettle to cook with—lose nothing until the food is done. This gives full value of all fuel at high pressure from lighting the fire until it is out.

HOW TO OPEN THE KETTLE WHEN FOOD IS DONE.

Turn down the fire or remove the kettle from the heat, allowing all steam to condense before opening the kettle. By such, all heat and flavor is retained in the

kettle, but if in a hurry or for the purpose of examining the food and seeing how it is cooking, be sure to have steam and water in the kettle. This you will know by raising the ball a little. If there is plenty of steam, the kettle has water. Then set it in a pan of cold water and pour a cup of water on top or turn the water faucet on top of the cover and kettle. This will condense the steam inside in from three to eight seconds. Then test the ball again for steam by raising the ball a little. If there is no steam in the kettle, you can remove the ball first, then the claw and cover. In this way, you can quickly open and close the kettle at any time when cooking. To examine the food or put in more food such as potatoes or other quick cooking vegetables with meats that require a longer time to cook, so that all of the food whether easy or hard to cook, will be done at the same time. Always wipe the rubber dry as soon as cooking is done. Do not let food stand in the cooker with cover on, as such softens the rubber.

TO TAKE ALL ODORS OUT OF HOUSE.

If you are cooking something and do not want any odors in the house, at all when food is done, you can take the kettle out of doors, then with a dish cloth or fork, press the ball against the side of the tube or raise it slightly allowing a little steam to escape. If no liquid comes out with the steam in a short time, remove the ball and let all steam escape, when you can then safely remove the claw and cover, but under no conditions, attempt to unscrew the cross bar or remove the cover until after the ball is removed and steam is out of the kettle. It is better for the first two or three times in removing the cover if it sticks to draw a case knife around under between the kettle and the rubber to loosen the rubber from the kettle, after which it will not be needed, and it may not be needed at all.

After the kettle is closed to cook, allow the steam to rise until the ball passes out considerable steam,

makes some noise and moves about a little on the tube, then the kettle is cooking as fast as possible again, after which the excess steam will all escape and in time, the kettle would grow dry. You should turn down the fire if oil or gas or remove the cooker to where it is cooler, if coal or wood.

If the tube is not escaping steam and you wish to know whether the cooker has really the full amount of heat and pressure or not, press the ball sideways against the tube or raise it a little only when the sound of escaping steam will tell you how much steam and pressure you have in the kettle. To learn the sound of escaping steam is both easy and essential, when you can cook accurately at any desired pressure or heat when there is no steam escaping or as fast or as slow as you wish.

Always put sufficient water in the kettle below the wire rest and as much or as little water as prefered in the receptacle within and when cooking down in the kettle without the rest put in the amount of water desired. When cooking is done, it will practically all be there when thru. The amount lost will be imperceptible unless the cover is not screwed down tight or the ball is permitted to pass steam freely out without reducing the heat. Then only it could boil the water away and might go dry and burn the food, but such is altogether unnecessary and would be the fault of the operator. The noise of the ball when steam escapes is notice and intended to call the attention of the attendant to turn down the fire and save the waste. When too hot, the kettle will keep on calling until the last drop of water is gone. This is all that could be expected of the kettle—therefore, it is clearly the fault of the attendant to allow anything to go dry or burn within this kettle.

All food like mush, rice, breakfast foods, peas, puddings, etc. that would shut the water from the bottom of the kettle should be cooked in separate receptacles

on the wire rest and any food can be cooked on the rest if desired including meats. beef loaf and all other meats. Potatoes are better in separate receptacles on the wire rest. Then they are dry and mealy and cannot water soak at all.

All such foods as soups. boiling meats. pot roasts and other meats. chicken. cabbage. beets. parsnips. carrots. cauliflower. string or dry beans. hominy. etc. are better to cook down in the kettle without crate. all as hereinafter described. Remember the safety ball regulates and limits the pressure to 20 pounds per square inch and the heat to 276° with this kettle. You may carry any amount less you wish by learning the sound of steam. If for any reason. you wish. you can cook as slow as desired for hours without losing a drop of water or any flavor.

A good rule to remember in using or opening Cooker. Never loosen the Claw or remove the Ball in the house while steam is up! Test the Ball for steam first! if none remove it then unscrew and remove the Claw and cover. in this way you cannot make a mistake.

Should you wish to cook two articles of food in the kettle at the same time. separately or together. one of which requires longer to cook than the other. place the one requiring the longer time in the kettle first—cook it the extra time required. then open the kettle by cooling with water as described and put in the other article cooking the required time under pressure to finish both at once. It matters not whether they are cooked in separate or the same receptacle. They will both be done at once.

A mutton chop or ham steak may be first fried or roasted in the kettle open. with sufficient water. either can be cooked in under the wire crate with a pan of rice above—the rice having double the water there is rice in the pan and placed on top of the wire rest. Both articles will cook done under pressure in 17 minutes

from the time steam is up. Should one of the two articles prove not as well cooked as the other, remove the one that is done, close the kettle and cook the other a few moments longer. Such hardly ever occurs for the reason, to slightly overcook is not as objectionable as to undercook.

To COOK TWO ARTICLES OF DIFFEFENT FLAVORS in the kettle at the same time without mixing flavors such as cabbage and rice. Place the cabbage or articles with strong flavor in a pan on wire rest, covered with tin pan or plate, place a pan of rice on top, open with sufficient water inside with the rice and one quart of water under the wire rest. Cook 17 minutes—both will be done and the flavors not mixed at all—due to pressure in the kettle neither pan can generate steam against pressure therefore absorbs a little clear steam from the main kettle while cooking and does not pass any flavor in the main kettle to be absorbed by the other food.

You can let it cool down slowly or as quickly as you wish. You could not mix the flavors if you tried, all due to pressure produced from clear water in outside kettle.

Never set the kettle in cold water unless you know you have water in the kettle. To raise the ball slightly will show if you have plenty of steam. If you do, you have water inside and there is no danger in placing the kettle in cold water.

METHOD AND TIME REQUIRED TO COOK DIFFERENT ARTICLES OF FOOD.

MEATS.

SOME MEATS NOT ALL COOKED SLOWLY ARE BETTER.

FRESH PORK STEAKS. Brown first in open kettle, then cook 0 to 25 minutes with sufficient water under pressure. You can serve the meat liquid clear or thicken the gravy as preferred. It is very nutritious.

LARGE PIECE OF PORK. To boil or pot roast. Brown or sear first in open kettle. Cook 30 to 45 minutes on bottom under pressure. Time governed according to quality and size in all things. Serve meat liquid clear or make into gravy as preferred.

TO COOK A SLICE OF HAM in sufficient water and extract salt at the same time. Cook 20 to 30 minutes, not too fast, down on kettle bottom under pressure.

FOR A LARGE PIECE OF HAM OR SALT MEAT. It is better to first soak out the salt in cold water which leaves the flavor in the meat. For 4 to 6 pounds, cook 40 to 60 minutes under pressure down in kettle.

SPARE RIBS AND KRAUT. If the kraut is too sour or strong, it is best to wash out the extra flavor first, then place spare ribs and kraut down in kettle on the bottom with water. Cook 20 to 30 minutes under pressure.

PIGS FEET, HEAD CHEESE, ETC. 30 to 40 minutes according to size and quality. Always under pressure and down on kettle bottom. The meat will slip from bones when properly cooked.

BEEF STEAK. First seasoned, fried or roasted in open kettle, then cooked 20 to 30 minutes under pressure on kettle bottom. The meat liquid is excellent for gravy.

TO POT ROAST BEEF. Season first, then brown in open kettle with suet, then put in one or one and a half pints of water (the amount desired)—hot water is best. It will cook in 30 to 55 minutes. If a very tough or large piece, cook longer or cook slowly as long as you wish.

BOILING MEAT. 40 to 60 minutes. Time governed by size of meat. Parboiling or pot roasting should be done before closing kettle and without ball or claw.

BEEF LOAF. Composed of ground beef, suet and bread or cracker crumbs mixed, moistened as desired, placed in covered pan on rest, one quart of water below and cook 40 to 55 minutes. All flavor and meat juice are left in the meat when cooked in Perfection Cooker.

SOUPS. To thicken soups with rice, barley, etc., make the meat very hard to cook, therefore cook longer or put the cereals in about 20 minutes before meat is done.

TONGUE. If dry or salted tongue, soak out the salt first, or soften tongue with water; parboil in open kettle, if desired, then close the kettle, cook under pressure 45 to 60 minutes or longer if desired. To let it cool gradually is best, but if in a hurry, cool quickly in water as elsewhere described in this book.

TO POT ROAST MEATS. Leave the kettle open, get it hot, put in some butter, suet, grease or fats, then fry or brown the meat, turning it from side to side until it is well browned, then put in from one to one and a half pint of water, or such amount as desired, close up the kettle steam tight and cook under pressure: for 3 pounds, 35 minutes; 5 or 6 pounds, 45 to 50 minutes. If larger, an hour or more. You can turn out the fire ten to fifteen minutes before the foods are done, the heat within will finish the cooking and save fuel.

TO COOK AND OLD CHICKEN TO FRY. Cut up and put it in a covered pan upon rest, steam cook under pressure 30 to 40 minutes, then take it out, roll it in flour or fine bread crumbs, fry as usual, or fry first and then steam cook and make gravy afterwards, as French Fricasse. Either method is good, the latter best. In short, delicious and tender with flavor retained.

TO COOK CHICKEN FREE FROM WATER OR GREASE. Place the chicken in any receptacle upon the crate, cover with tin or plate, quart of water below, but place no water in the receptacle with the chicken. Cook 30 to 40 minutes for ordinary chicken. For a very tough or old chicken, 40 to 60 minutes. This leaves all the flavor, extract and juices in the receptacle with the chicken. It will be tender, not water soaked as when boiled; or covered with grease as when fried, as dry or baked. Season before cooking. The result is, just pure chicken perfectly cooked in Perfection Cooker.

CHICKEN AND DUMPLINGS. Cut up and put the chicken in the kettle with the desired amount of water; season to suit; close up cooker steam tight; cook 20 to 30 minutes for chicken 6 months or one year old; or 40 to 60 minutes for old and tough. Let kettle cool down or cool in water, open and leave off cover while you cook dumplings. They will be lighter without the cover.

NEW PEAS. Cook them down in the cooker under pressure 17 to 20 minutes according to age. Old dry peas, 30 minutes, using enough water for swelling peas when done, then cool and remove cover. Old peas will cook about like beans. Season to suit before cooking. Thicken liquid after cooking.

CABBAGE. Cut up cabbage to suit. Season with salt or dip it in strong salt water to season thru, then salt the water in kettle to suit taste. Place cabbage

down in kettle or in separate receptacle up on the rest and one and one half pints clear water below crate, cook under pressure if cabbage is fresh and juicy, 15 minutes—if old and dry, 17 minutes. Cool and open kettle. The cabbage will be of its natural color, juicy and tender. Season to suit taste. A few sprigs of red pepper will add piquancy. You will find that cabbage cooked in this way the best you ever ate and easily digestible. Cabbage may be cooked with other vegetables and meats, allowing 17 minutes for cooking the cabbage. Same applies to most all other vegetables.

STRING BEANS. Place them down in the kettle with sufficient water, season to suit. Place whatever meat (preferably sliced) and other seasoning desired, with the beans. Close the kettle; cook under pressure 16 to 18 minutes; then cool and open kettle; or cook 14 minutes under pressure; turn out the fire and let them cook for five minutes. In either case, the food will be done with all liquid and flavor retained.

WHITE NAVY BEANS. Cook them down on the kettle bottom. Beans can be cooked done from dry beans in 30 minutes; but it is better to soak them two hours in cold water or 30 minutes in tepid water before cooking. Soaking swells the skin and prevents bursting. Place the beans down in the kettle without rest, parboil and pour off the water or skim before closing the kettle, if desired, then cover beans with water one inch or more deep (beans above the water will be hard for lack of water), season with strips of meat, pepper and salt, or otherwise, to suit. Close up the kettle and cook under pressure 30 minutes, which is sufficient to cook the beans thoroughly done. Or cook under pressure 20 to 23 minutes, turn out the fire and the beans will finish cooking with the steam in the kettle. For baked beans, you can then pour off the extra water, if any, season as desired, place them in the oven and bake to suit your taste. Cook Pinto and Lima beans in the same manner 35 minutes.

NEW ENGLAND BOILED DINNER. Cook meat as before then cook and open kettle, put in whatever vegetables desired; close kettle and cook under pressure 15 to 17 minutes. All will be done alike. A splendid New England Dinner, better flavored than cooked in any other manner.

POTATOES. Potatoes may be cooked down in the water or up on the rest in dry steam. Large potatoes require 12 to 17 minutes for cooking; smaller ones, 10 to 12 minutes; if cut fine, 8 to 10 minutes. Many like them best when cooked in a separate covered dish on the rest above water; but your own personal experience and judgment will be your best guide.

ONIONS. If sliced, cook 15 to 17 minutes down in water or in separate receptacle on wire crate. Whole onions about 30 minutes according to size. Season to suit and serve with or without liquid, as preferred.

BEETS. Young beets, 12 to 15 minutes. Time governed by age and size. Old beets, 45 to 50 minutes down in kettle on bottom in clear water. Cool and open kettle as usual; drop beets a few at a time in cold water—the skins will all slip off by a squeeze of the hand, leaving the beet hot and ready for seasoning, butter, pepper, salt, vinegar and serve.

CARROTS AND TURNIPS. If sliced, cook under pressure down in kettle or bottom to serve with soup 20 to 25 minutes; or up on rest in separate receptacle, dry to mash, 25 to 30 minutes.

PUMPKIN OR SQUASH. Slice and place in separate receptacles placed on rest and covered; cook under pressure done and dry 15 to 20 minutes. You can scorch and dry as desired which gives the rich taste of Pumpkin and use as Pumpkin Butter to spread or dilute with milk for pies.

This cooker so thoroughly cooks any vegetables, string beans, peas, corn, tomatoes, etc. if canned that they will keep perfectly, due to the fact that 20 pounds pressure furnished 276° Fh which instantly destroys all spar and germ life. (See also leaf on canning).

BROWN BREAD. Use any receipt desired. Place the food in tin cans, jars or pans, put them on the wire rest with one quart of cold water below, start cooking slow without ball or claw until bread rises then cook under pressure 45 to 50 minutes and same will be perfectly done. Place in a hot oven and brown ready for use.

ENGLISH PLUM PUDDING. Make Plum Pudding according to any preferred recipe, put it in cooking dish or sack and cook on the wire rest with one quart of water below. Start with cold water, using cover without claw or ball in place, giving time to raise, then cook under pressure one hour and a quarter, when it will be done. You will find it as mellow and as well flavored as tho cooked in ordinary way and aged for a year or more.

RICE. Rice should be well washed, need not be soaked; but cooks faster, if soaked before cooking, to save fuel. Put it in cooking dish with double amount of water, and cook on the wire rest with about one quart of water below. Cook under pressure 15 to 17 minutes. We do not advise cooking rice and milk together under pressure, as the high temperature generally gives milk a reddish tint, however, that is not harmful. Milk should be heated separately and added to the rice after cooking.

OATMEAL. In cooking Oatmeal follow general advice as to cooking Rice. Cooking under pressure for 12 to 15 minutes is sufficient, and amount of water stirred directly into the oatmeal itself will be best governed by your personal liking. Cool slowly, if you have time to do so.

OTHER CEREALS. Follow general directions for cooking Rice and Oatmeal; but most of the other cereals require only 10 to 12 minutes for thorough cooking under pressure. You can cook all cereals slowly if desired.

The Perfection Cooker

will

CONSERVE TIME! CONSERVE MONEY! CONSERVE HEALTH! HELP WIN THE WAR BY PUTTING THE MONEY YOU SAVE IN USING PERFECTION COOKER INTO LIBERTY BONDS, BABY BONDS, THRIFT STAMPS AND RED CROSS. **ORDER A PERFECTION COOKER NOW.**

TIME FOR PRESSURE COOKING. TO cook under steam pressure, the time given here is right to suit most people. Each user may vary time to suit their personal likes and conveniences. Cooking time is counted from the full escape of steam at the ball valve.

MEATS.

	Minutes
Fresh Pork Steak	20 to 25
Pot Roast Pork Loin	30 to 45
Large Piece of Boiled Pork	30 to 45
Slice of Ham, Pot Roast	20 to 30
Large Piece of Ham 4 or 6 pounds	40 to 60
Pigs Feet, Head Cheese, etc	30 to 45
Spare Ribs and Kraut	20 to 30
Scrappel, Pork and Mush **on rest**	20 to 30

BEEF

Beef Steak pot roast	20 to 30
Pot Roast Beef	30 to 55
Boiled Beef fresh or corned	40 to 60
Beef Loaf	40 to 55
Beef Tongue	45 to 60

MUTTON

Pot Roast, mutton steaks or chop	20 to 30
Pot Roast, large piece of Mutton	35 to 55
Boiling Mutton	45 to 55

CHICKEN.

Large and tough for soup, etc	55 to 60
Chicken in pan free of water or grease	30 to 55
Chicken for dumplings, young	20 to 30
Chicken for dumplings, old and tough	40 to 60

VEGETABLES

POTATOES

	Minutes
Whole with jackets	15 to 17
Peeled	14 to 16
Cut up small to mash	10 to 12

PEAS

New Peas.....10 to 15
Old Dry, soaked.....25 to 30

BEANS

String Beans.....16 to 18
White Navy Beans, first soaked.....30
Lima Beans, first soaked.....30
Other beans about the same
Old Beans.....35

CABBAGE

Boiled, according to size or cutting.....15 to 20

ONIONS

Sliced or cut up.....15 to 17
Whole and Large.....25 to 30

CARROTS

Cut up.....15 to 24
Sliced or whole.....20 to 30
Parsnips same
Turnips, cut up.....25 to 30
Pumpkin and Squash cut up.....15 to 20

BEETS

Young .....10 to 15
Old .....30 to 45

BROWN BREAD in Pan ready to set in oven and brown .....40 to 50

PLUM PUDDING.

English Plum Pudding.....1¼ Hours

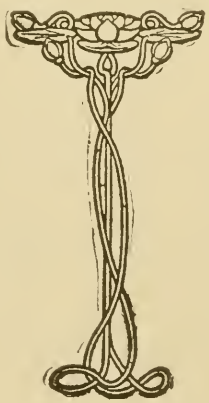
NEVER LET FOOD STAND IN THE COOKER.

When not in a hurry to serve, you can always turn out the fire from 5 to 15 minutes before food is fully cooked, and so save fuel. According to kind and amount of food cooked the longer heat will be retained after turning down the fire.

Canning.

Prepare the fruits and vegetables as usual, put them in jars, fill jars with water, covers on jars but loosely, and place on wire rest. Put one quart of water below, and cook the length of time recommended by Government receipt. Cool cooker to condense steam only, then open, remove cans, seal or screw covers down tight as required. If properly done, all fruits and vegetables so canned will keep indefinitely.

The Government claims no bacteria can live under 10 pounds of steam pressure; and, for canning purposes, we furnish a smaller ball valve to hold pressure at ten pounds, as advised by the Government directions.



TO CARE FOR ALUMINUM COOKER.

Aluminum cookers tarnish very little. If the outside is properly cared for, it will keep bright for years, Simply wash with soap in hot water and wipe dry. The cookers are thick and if necessary, you can scour them inside with mineral wool, fine sand or emery paper. Your kettle will soon get smooth and hard and stay so. Never use strong alkalies inside—it will eat them out rough. Any water full of iron from iron pipes or otherwise will blacken them inside for a while, but soon ceases to affect them when used. As soon as the cover is removed from cooker, wipe cover dry and if rubber should soften, set it in warm oven not hot to harden.

When you put away the cooker, it is best to screw down the cross bar, fold the small claws up and put the claw in the kettle, ball and rest will also go inside the kettle, turn cover up side down and handle down and inside cooker—this method provides ventilation and keeps all parts together.

CARE OF IRON COOKER.

When new, grease well inside before using and place **without cover** in warm oven for ½ to 1 hour—this being the best treatment to give any new iron kettle. Never put cover in a hot oven, as it would ruin the rubber gasket. In case a rust spot should appear—thru neglect, it is best to scour out with sand or emery paper and then grease well.

If any other directions are desired, kindly write direct to Co. and we shall be pleased to write you fully. The World has never seen so perfect a cooker, as the Perfection Cooker and we feel you will gladly recommend it to your friends.

PERFECTION COOKER CORPORATION,

Omaha, Nebr.

The Greatest Blessing
and
Expense of Living
is FOOD

THAT IS A FACT

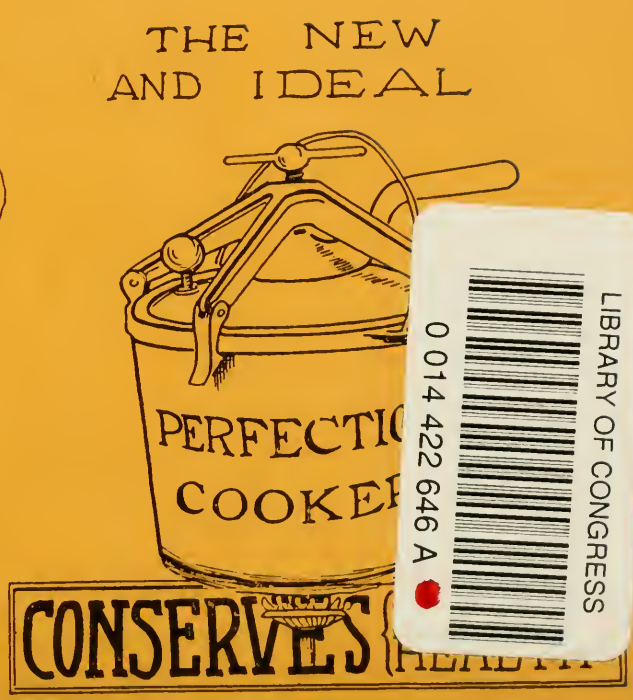
This folder tells you how to get the best meal in the shortest time for the least cost and save you from $2.00 to $5.00 monthly for so doing.

THAT IS ANOTHER

We hope when you learn to use the Cooker and know the above is true that you will do your friends a favor by telling them what the Cooker will do.

PERFECTION COOKER CORPORATION

OMAHA NEBRASKA



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